



Inspection Date 08/18/2015	Inspection Time 1:30 PM	THD Estab # 07932348	Certified Manager & #	State License # & Expiration 40648 01/25/2016	Class Food Service w/ Bar	Priority H
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Purpose of Inspection: Compliance Inspection Results: Non-Compliant Reinspection Required On or Before: 09/01/2015

Establishment: FULL MOON CAFE 1525 E 15TH TULSA OK 74120 Owner: HENRY HUGHES II CORP.	Enforcement: Summary Suspension Compliance Conference Request: No Warnings Issued: Yes	ACTIVITIES: # Tickets Issued: 3 # of Repeat Violations: 16 Self Inspection Issued: No Follow-up Notice Issued: Yes
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PRIORITY & PRIORITY FOUNDATION VIOLATIONS

Priority items are proven measures that are directly linked to the elimination, prevention or reduction of hazards associated with foodborne illness. Priority Foundation items incorporate specific actions, equipment or procedures to control risk factors that contribute to foodborne illness. NOTE: Items 1-35 Require Immediate Action or date noted on Pg 2 - Not to exceed 10 days from date of inspection.

IN = In Compliance OT = Not in Compliance NO = Not Observed NA = Not Applicable

IN	OT	NO	NA	Item	Description
Supervision/Licenses					
				1	Valid license to operate; non-transferable/renewable
			X	2	PIC present, demonstration of knowledge, performs duties
				3	Special processes (Variance, ROP, shellfish tanks, HACCP)
Employee Health					
			X	4	Ill workers?PIC & EMP responsibilities: Report symptoms & diagnosis; Restrict/Exclude (removal, retain or adjust)
Control of Hands as a Vehicle of Contamination					
			X	5	Hands clean, washed, maintained; Hand antiseptics
			X	6	No Bare Hand Contact with Ready-to-Eat foods Or alternate methods: Glove limitations
			X	7	Adequate hand wash facilities: supplied, accessible; Toilets properly supplied
Approved Source					
			X	8	Food, water, ice: obtained from approved source
			X	9	Food in good condition, safe, unaculterated, segregated
			X	10	Required records (shellstock tags, parasite destruction)
Protection from Contamination					
			X	11	Food separated/protected: Proper tasting procedures: Self-serve operations; Single service use when required
			X	12	Disposition of returns, previously served, Reconditioned, unsafe food
			X	13	Prohibited animals; Prohibited food operation locations
			X	14	Sinks used for intended purposes
			X	15	Food equipment: improper use, operation (Materials, design)
			X	16	Insects, rodents, & other pests control
Time/Temperature Control for Safety (TCS)					
			X	17	Cooking time & temperatures; Plant food cooking
			X	18	Reheating procedures for hot holding
			X	19	Cooling time & temp; cooling methods
			X	20	Hot holding temps; received at proper temp
			X	21	Cold holding temps: received at proper temp
			X	22	Date marking and disposition
			X	23	Time as public health control, procedures/records
			X	24	Non-continuous cooking process / partial cook
			X	25	Adequate facilities/equipment to maintain food temps
			X	26	Probe thermometers provided & accurate
Consumer Advisory, Highly Susceptible Populations					
			X	27	Consumer advisory, Child menu, Allergen label
			X	28	Pasteurized food used; Prohibited food not offered; Pasteurized eggs used where required
Chemicals					
			X	29	Food additives; approved, properly used
			X	30	Toxic substances properly identified, stored, used
Warewashing, Food Contact Surfaces					
			X	31	Warewashing, sanitize equipment; Design, supplies, operated; Test strips; Temp gauges; Alarms
			X	32	Warewashing; Sanitize at ppm/temp
			X	33	Food contact surfaces of equipment & utensils clean
Plumbing					
			X	34	Water: adequate pressure, sufficient capacity
			X	35	Plumbing sewage system: design, approved, installed Cross-connection prohibited, air gaps, disposal

CORE VIOLATIONS

Core items relate to general sanitation & maintenance, equipment design & maintenance, and physical facilities & structures. NOTE: Items 36-58 must be corrected within 90 days or by date noted on Pg. 2.

Item	Description
Food Temperature Control	
36	Approved thaw methods; Active cool containers stored properly
37	Thermometers provided, accurate, conspicuous
Food Identification	
38	Food properly labeled, original container, honestly presented
Prevention of Food Contamination	
39	Contamination prevented during food preparation, storage & display; Washing fruits/vegetables
40	Personnel: clean, jewelry, hair restraints, FH Permits
41	Eating, drink, tobacco use; No discharge from eyes, nose, mouth
42	Wiping cloths: properly used & stored; Sponges prohibited
Proper Use of Utensils	
43	In-use utensils proper storage, cleaning frequency; Utensils, equip & linens: properly stored, dried, handled; Linens clean
44	Single-use, single-service articles: properly stored, used
Utensils, Equipment and Vending	
45	Food & non-food contact surfaces cleanable, design
46	Manual/Mechanical warewashing facilities: maintained, operated; Pressure gauges, data plates; Use limitation, pre-cleaning
47	Non-food contact surfaces clean; Cleaning frequency
Physical Facilities	
48	Plumbing sys: maintained, backflow device installed, inspected
49	Toilet facilities: accessible, properly constructed, cleaned; Self closures
50	Break/locker areas: used, provided, maintained; Living areas separated; Laundry facilities
51	Hand wash sinks: designed, clean, used; Proper signage;
52	Floors, walls, ceilings (premises): clean, free of litter; Removal of pests
53	Floors, walls, ceilings (physical facilities): design, maintained, good repair; Outer openings protected
54	Service Sinks; Maintenance & cleaning tools: use, storage
55	Outdoor areas: constructed, maintained clean
56	Garbage/refuse: properly disposed, fac constr, maintained
57	Ventilation: installed, maintained; Lighting: adequate, shielded
58	Other

Any one of the following 3 requires a Follow-up Re-Inspection:
 1. Five (5) or more marked with a "X".
 2. Eleven (11) or more marked with any items 1 - 35.
 3. Six (6) or more marked with any items 1-35 Plus eight (8) or more of any items 36-58

Establishment		Establishment #	Date				
FULL MOON CAFE		07932348	08/18/2015				
TEMPERATURE OBSERVATIONS							
Food	Temp	Process	Location	Time			
Fish - Milk -	37-39 °F	Cold Hold	Glas Door Cooler				
Corn	54 °F	Cooling	Glass Door COoler	From 1 hour after can opened			
Cut melon - Tomato	38-41 °F	Cold Hold	Topping Work-Out Cooler				
Tomato	42-35 °F	Cold Hold	Work-Out Cooler				
Deli Meat - Cream Dip	44-47 °F	Cold Hold	Sandwich cooler				
Mashed Potato - Gravy - Soup	139-167 °F	Hot Hold	steam table				
Baked Potato - Chicken - Tomato	38-41 °F	Cold Hold	Walk-In Cooler				
Refried Beans	164 °F	Hot Hold	Griddle Top				
OBSERVATIONS AND CORRECTIVE ACTIONS							
CDI - Corrected During Inspection R - Repeat Violation W - Warning T - Ticket							
Item Number	Items 1-35 Require Immediate Action or by date noted - Not to exceed 10 days from date of inspection. Items 36-58 must be corrected within 90 days or by date noted.			CDI or Correct By:	R	W	T
2 •	3-1; 3-3; - Lack of active managerial control of facility operations leading to two consecutive failing inspections.// Manager could not produce certified manager certificate for establishment. *NOTE*- At least one individual that spends a majority of their time in facility needs to have a Tulsa Health Department Manager Certificate. If certificate is found please fax with follow up notice to 918-595-4339. If there is no certified manager on staff please enroll in class and send enrollment information with follow-up notice to Greg at 918-595-4339 or email scanned document to gmcgraw@tulsa-health.org . If you have any questions please call Greg at 918-595-4342. More information may be found on our website www.tulsa-health.org				X	X	X
5 •	3-12; - Observed several employees not washing hands between tasks, before putting on gloves.			CDI		X	
7	9-23; - Poor/minimal hand washing occurring in facility due to poor placement on single hand wash sink, blocked from direct access by shelving/work areas - need to add additional hand wash sink in easily accessible area in kitchen. Poor hand washing practices have been a chronic and on-going problem					X	
9 •	5-1; 5-13; - Mold on pita bread in walk-in cooler.(discarded) // Mold on bread pudding. (discarded) // Small flies observed in liquor bottle in liquor cabinet.				X	X	
11 •	5-23(a)(1)(A),(B); 5-30; - Raw beef stored on top ready-to-eat dressing. CDI- Items moved. //Ice bin not protected by condensing unit leaving ice exposed. - 6"+ gap on Left side of ice machine. // Dirty cutting board laid on top of pot of cooking food //			CDI		X	
16	11-50 2; 11-50 4: - Roaches (>50) found in various areas. e.g. - Under handsink, in beer cage, under bar top, by step up into kitchen. under drain board for dish machine, behind basecovers under three vat sink, in liquor closet // Flies (>30) observed throughout establishment. // Mouse droppings found in electrical closet //				X	X	X
21 •	Deli meat in sandwich cooler temped between 44F-47F.// Spinach dip in sandwich cooler temped between 46F-48F.// Tomatoes in work-out cooler temped between 42F-48F. // Lettuce 57F in sandwich cooler // CDI- All Discarded.			CDI	X	X	X
22	5-60; - Several items in glass door cooler not date labeled. CDI- Items discarded or labeled. // Several foods in walk in cooler not dated.				X	X	
25	Sandwich cooler not keeping TCS (time/temperature control for safety) foods at or below 41F. Do not use until repaired.					X	
30	13-2; - Spray bottle with clear toxic liquid not labeled.//				X	X	
33	7-82a; - Tea urn spigots dirty with brown build-up.// Several utensils stored as clean dirty with food waste.// CDI-Items taken to be cleaned.			CDI	X	X	
37	No thermometers in several refrigeration units.				X	X	
39	Bags & containers of cooking powder left open in dry goods storage.// Styrofoam cup used as scoop in cooking powder.// Fish in glass door cooler not covered/ protected. // Food uncovered in walk in cooler // Packages of kitchen stored in pine-sol box in walk in cooler // food container setting on floor in walk in cooler //					X	
41	Styrofoam drink cup setting on work table upon arrival next to where food activities occurring. (discarded)			CDI	X	X	
42	damp wipe cloths laying on counters throughout and not in sanitizer solution.					X	
43	spatulas stored in 105F water along cook line (moved) // wet stacking plastic & metal insert pans, sheet pans // food items/linen stored in dirty plastic tub // dirty tongs hanging from handle of oven // In-use utensil stored on top of soup container (allowing for microbial growth on utensil).			CDI		X	
45	Three vat sink not sealed to wall.// Dish machine drain board not sealed to wall. // Spray arm connected to unsealed wood.// Hinge on sandwich cooler broken. // Gaskets on make tables in disrepair. // Glass door cooler leaking into pan - evaporator pan not working, overflowing.// Evaporator pan not working on make table in expedite area. // Bottle boxes in outside bar - floor of units rusty, 1"+ standing water // several plastic containers cracked/broken, not easily cleanable //				X	X	
46	Scale buildup on inside of dish machine.					X	
47	Shelf in service line (covered by aluminum foil) very dirty.// Lint build-up on 2 door freezer.// Wire shelves in walk-in cooler very dirty with rust & food waste.// Wire shelves in sandwich cooler dirty.// Wire shelving in salad cooler dirty.// Several cutting boards stained.// Fan guards in walk-in cooler dirty with black build-up.// Bottle cooler in bar dirty with 1 inch- 2 inches of standing water.// Grease accumulation on fryer cabinets.// Black mold like substance on restrictor plate on ice machine. // Can storage unit dirty.// Personal fans dirty with lint-like accumulation. // Inside of chef's table drawers dirty with food debris // Tops of refrigerators & ice machine				X	X	

	dirty/greasy, being used to store clean equipment // dirty stereo stored on shelf over clean equipment // surfaces & counter tops, lids, covered in fine dust/grime in outside bar //				
48	No cleanout plug in floor drain for dish machine.// Ice machine drain line leaking into pan.// Ice machine not properly air gapped to drain. // mop sink faucet bend to below floor plane		X	X	
50	Purse stored in dry storeroom over/with food items		X	X	
52	Spilt product on floor under bag-in-box storage.// Bird nesting material observed above air curtain in outside bar.// Floor under cookline equipment extremely dirty.// Floor under cooler in bar dirty.// Wall and floor under dish machine dirty with black mold-like substance.// Items stored on floor/disorganized in storage area next to walk in cooler, unable to adequately check for pests // floors dirty in walk in cooler, especially in corners and at floor/wall juncture - need to remove shelving to adequately clean // cabinet under hand sink in outside bar cluttered with misc. items, ash trays, unprotected single service items, trash, air freshener, //		X	X	
53	Back door propped open with brick when inspector arrived. // Ceiling joists chipping and/or rusting in several areas.// Light bays rusting in several areas.// Wall damaged in hot water tank room.// Vents in hot water tank room not screened adequately possibly allowing small vermin through vents. // Floor tile by back entry way in poor repair.// Tiles broken under equipment in service line.// Tiles broken in service line.// Area around walk-in cooler entry not vermin proof (light entering through frame of walk-in cooler).// Wall behind bread storage damaged.// Basecoves in several areas not sealed to wall or missing completely.// Hole in wall by soda dispenser in wait station.// Wall in disrepair around dish machine and three vat sink (FRP not sealed to wall).// Basecove near dish machine missing and in poor repair. // Air return vents rusting.// Edge cap flashing on wall corner in beer storage cage broken and in disrepair. // Ceiling dirty in beer storage cage.// Outlet cover in service line missing leaving exposed wires.// Holes in several areas not covered.// Tile and grout in disrepair in several areas. // raw wood door going into electrical closet, not cleanable, need to paint or stain to seal // gap in wall by walk in cooler, open to outside environment, light visible // interior walls in walk in cooler rusting out, base cove loose // hole in floor around floor drain near bar entry // concrete worn away around area drain in inside bar and drains in outside bar, some 1"+ deep, allowing slimy water & debris to accumulate // wood work in outside bar damaged, degrading in several area //		X	X	
56	Lids for dumpster left open.			X	
57	Vent filters for vent hoods not installed properly (vents run horizontally instead of vertically).// Several light bays out.// Several lights in various areas of kitchen missing or broken. //		X	X	
<p>Comments: dish machine at 50ppm Cl, wipe cloth buckets at 300ppm QA // 2nd consecutive non-complaint inspection. Facility has not been conducting daily self inspections as previously provided/requested. // Due to extreme roach & fly problem, facility license to be suspended as imminent health hazard. When problem is corrected, please submit a letter requesting re-inspection. Citations to be issued for lack of managerial control, vermin, and cold holding issues to owner when he returns to town on Thursday. Copy of Compliance Conference Report from 4/29/15 provided for owner to review. Inspector & Supervisor talked to owner, Tony Henry, via telephone. // Request for license to be temporarily suspended for 14 day issued to do chronic and on-going problems in facility. A hearing can be requested with THD Director. // Please call Greg or Debbie with any questions.</p>					
<p>WARNINGS ON MARKED VIOLATIONS. NOTE – If the marked violations are not corrected within the time specified, a citation (ticket) may be issued. Warning applies to entire facility and all employees. The Person In Charge must notify all appropriate employees of the seriousness of the violation(s) and consequences for non-compliance.</p>					
<p>I acknowledge receipt of this inspection report & receipt of all marked items on the inspection.</p>					
<p>Person In Charge - Name & Title Tina Okaley, Manager on Duty</p>			<p>Person In Charge - Signature</p>		
<p>Inspector - Name & RS# Greg McGraw, 1750</p>			<p>Inspector - Signature</p>		
<p>Confirming - Name & RS# Debbie Watts, 1404</p>			<p>Confirming - Signature</p>		

Inspection Date 08/21/2015	Inspection Time 2:00 PM	THD Estab # 07932348	Certified Manager & #	State License # & Expiration 40648 01/25/2016	Class Food Service w/ Bar	Priority H
Purpose of Inspection: Other		Inspection Results: Compliant		Reinspection Required On or Before:		
Establishment: FULL MOON CAFE 1525 E 15TH TULSA OK 74120 Owner: HENRY HUGHES II CORP.			Enforcement: None	ACTIVITIES: # Tickets Issued: 0 # of Repeat Violations: 1 Self Inspection Issued: No Follow-up Notice Issued: No		
Compliance Conference Request: No Warnings Issued: No						

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	I	O	N	N	
	N	T	O	A	• CDC Risk Factors & Food Code Interventions
Supervision/Licenses					
1	✓				Valid license to operate; non-transferable/renewable
2	✓				PIC present, demonstration of knowledge, performs duties
3				✓	Special processes (Variance, ROP, shellfish tanks, HACCP)
Employee Health					
4	✓				Ill workers? PIC & EMP responsibilities: Report symptoms & diagnosis; Restrict/Exclude (removal, retain or adjust)
Control of Hands as a Vehicle of Contamination					
5				✓	Hands clean, washed, maintained; Hand antiseptics
6				✓	No Bare Hand Contact with Ready-to-Eat foods Or alternate methods; Glove limitations
7	✓				Adequate hand wash facilities: supplied, accessible; Toilets properly supplied
Approved Source					
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10				✓	Required records (shellstock tags, parasite destruction)
Protection from Contamination					
11				✓	Food separated/protected; Proper tasting procedures; Self-serve operations; Single service use when required
12	✓				Disposition of returns, previously served, Reconditioned, unsafe food
13	✓				Prohibited animals; Prohibited food operation locations
14				✓	Sinks used for intended purposes
15				✓	Food equipment: improper use, operation (Materials, design)
16		X			Insects, rodents, & other pests control

	I	O	N	N	
	N	T	O	A	• CDC Risk Factors & Food Code Interventions
Time/Temperature Control for Safety (TCS)					
17				✓	Cooking time & temperatures; Plant food cooking
18				✓	Reheating procedures for hot holding
19				✓	Cooling time & temp; cooling methods
20				✓	Hot holding temps; received at proper temp
21				✓	Cold holding temps; received at proper temp
22				✓	Date marking and disposition
23				✓	Time as public health control, procedures/records
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Consumer Advisory, Highly Susceptible Populations					
27				✓	Consumer advisory, Child menu, Allergen label
28				✓	Pasteurized food used; Prohibited food not offered; Pasteurized eggs used where required
Chemicals					
29				✓	Food additives; approved, properly used
30	✓				Toxic substances properly identified, stored, used
Warewashing, Food Contact Surfaces					
31				✓	Warewashing, sanitize equipment: Design, supplies, operated; Test strips; Temp gauges; Alarms
32				✓	Warewashing; Sanitize at ppm/temp
33				✓	Food contact surfaces of equipment & utensils clean
Plumbing					
34	✓				Water: adequate pressure, sufficient capacity
35	✓				Plumbing sewage system: design, approved, installed Cross-connection prohibited, air gaps, disposal

CORE VIOLATIONS

Core items relate to general sanitation & maintenance, equipment design & maintenance, and physical facilities & structures.
 NOTE: Items 36-58 must be corrected within 90 days or by date noted on Pg. 2.

Food Temperature Control	
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Food Identification	
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39	Contamination prevented during food preparation, storage & display; Washing fruits/vegetables
40	Personnel: clean, jewelry, hair restraints, FH Permits
41	Eating, drink, tobacco use: No discharge from eyes, nose, mouth
42	Wiping cloths: properly used & stored; Sponges prohibited
Proper Use of Utensils	
43	In-use utensils proper storage, cleaning frequency; Utensils, equip & linens: properly stored, dried, handled; Linens clean
44	Single-use, single-service articles: properly stored, used
Utensils, Equipment and Vending	
45	Food & non-food contact surfaces cleanable, design
46	Manual/Mechanical warewashing facilities: maintained, operated; Pressure gauges, data plates; Use limitation, pre-cleaning
47	Non-food contact surfaces clean; Cleaning frequency

Physical Facilities	
48	Plumbing sys: maintained, backflow device installed, inspected
49	Toilet facilities: accessible, properly constructed, cleaned; Self closures
50	Break/locker areas: used, provided, maintained; Living areas separated; Laundry facilities
51	Hand wash sinks: designed, clean, used; Proper signage;
52	Floors, walls, ceilings (premises): clean, free of litter; Removal of pests
53	Floors, walls, ceilings (physical facilities): design, maintained, good repair; Outer openings protected
54	Service Sinks; Maintenance & cleaning tools: use, storage
55	Outdoor areas: constructed, maintained clean
56	Garbage/refuse: properly disposed, fac constr, maintained
57	Ventilation: installed, maintained; Lighting: adequate, shielded
58	Other
Any one of the following 3 requires a Follow-up Re-Inspection:	
1. Five (5) or more marked of any items flagged with a "•".	
2. Eleven (11) or more marked of any items 1 - 35.	
3. Six (6) or more marked of any items 1-35 Plus eight (8) or more of any items 36-58	

Establishment FULL MOON CAFE	Establishment # 07932348	Date 08/21/2015
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TEMPERATURE OBSERVATIONS

Food	Temp	Process	Location	Time
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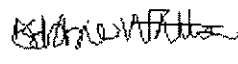
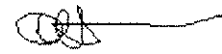
OBSERVATIONS AND CORRECTIVE ACTIONS

CDI - Corrected During Inspection R - Repeat Violation W - Warning T - Ticket

Item Number	Items 1-35 Require Immediate Action or by date noted - Not to exceed 10 days from date of inspection. Items 36-58 must be corrected within 90 days or by date noted.	CDI or Correct By:	R	W	T
16	11-50 2; 11-50 4; - >100 roaches seen in all areas of the facility - kitchen, beverage station, dish wash area, storage rooms, bar, around door facings, in equipment door gaskets, etc. Facility not permitted to reopen due to ongoing imminent health hazard.		X		

Comments: Conducted inspection with Tony Henry, owner. Many, many roaches still seen in all areas of the kitchen. Due to extreme ongoing problem, imminent health hazard still exists and establishment is not permitted to reopen at this time. When establishment has been cleaned, repairs to harborage areas done, and extermination completely and thoroughly accomplished, a written request for inspection will need to be resubmitted. Discussed needed repairs & general facility sanitation issues related to pest proliferation. // Review Orkin treatment sheet from 8/15 (time in/out - 8:00/9:45) and 8/19 (time in/out - 10:15-11:20). No other treatment date sheets available. // 918/582-9355 - THD after hours number

I acknowledge receipt of this inspection report & receipt of all marked items on the inspection.

Person In Charge - Name & Title Tony Henry, owner	Person In Charge - Signature 
Inspector - Name & RS# Debbie Watts, 1404	Inspector - Signature 
Confirming - Name & RS# Debbie Watts, 1404	Confirming - Signature 



Inspection Date 08/25/2015	Inspection Time 2:00 PM	THD Estab # 07932348	Certified Manager & #	State License # & Expiration 40648 01/25/2016	Class Food Service w/ Bar	Priority H
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Purpose of Inspection: Other Inspection Results: Compliant Reinspection Required On or Before:

Establishment: FULL MOON CAFE 1525 E 15TH TULSA OK 74120 Owner: HENRY HUGHES II CORP.	Enforcement: None Compliance Conference Request: No Warnings Issued: No	ACTIVITIES: # Tickets Issued: 0 # of Repeat Violations: 1 Self Inspection Issued: No Follow-up Notice Issued: No
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	N	T	O	A	• CDC Risk Factors & Food Code Interventions
Supervision/Licenses					
1	✓				Valid license to operate; non-transferable/renewable
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3				✓	Special processes (Variance, ROP, shellfish tanks, HACCP)
Employee Health					
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	I	O	N	N	
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Warewashing, Food Contact Surfaces					
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39	Contamination prevented during food preparation, storage & display; Washing fruits/vegetables
40	Personnel: clean, jewelry, hair restraints, FH Permits
41	Eating, drink, tobacco use; No discharge from eyes, nose, mouth
42	Wiping cloths: properly used & stored; Sponges prohibited
Proper Use of Utensils	
43	In-use utensils proper storage, cleaning frequency; Utensils, equip & linens: properly stored, dried, handled; Linens clean
44	Single-use, single-service articles: properly stored, used
Utensils, Equipment and Vending	
45	Food & non-food contact surfaces cleanable, design
46	Manual/Mechanical warewashing facilities: maintained, operated; Pressure gauges, data plates; Use limitation, pre-cleaning
47	Non-food contact surfaces clean; Cleaning frequency

Physical Facilities	
48	Plumbing sys: maintained, backflow device installed, inspected
49	Toilet facilities: accessible, properly constructed, cleaned; Self closures
50	Break/locker areas: used, provided, maintained; Living areas separated; Laundry facilities
51	Hand wash sinks: designed, clean, used; Proper signage;
52	Floors, walls, ceilings (premises): clean, free of litter; Removal of pests
53	Floors, walls, ceilings (physical facilities): design, maintained, good repair; Outer openings protected
54	Service Sinks; Maintenance & cleaning tools: use, storage
55	Outdoor areas: constructed, maintained clean
56	Garbage/refuse: properly disposed, fac constr, maintained
57	Ventilation: installed, maintained; Lighting: adequate, shielded
58	Other

Any one of the following 3 requires a Follow-up Re-Inspection:

- Five (5) or more marked of any items flagged with a "•".
- Eleven (11) or more marked of any items 1 - 35.
- Six (6) or more marked of any items 1-35 Plus eight (8) or more of any items 36-58

Establishment FULL MOON CAFE	Establishment # 07932348	Date 08/25/2015
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TEMPERATURE OBSERVATIONS

Food	Temp	Process	Location	Time
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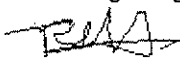
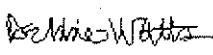
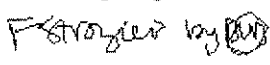
OBSERVATIONS AND CORRECTIVE ACTIONS

CDI - Corrected During Inspection R - Repeat Violation W - Warning T - Ticket

Item Number	Items 1-35 Require Immediate Action or by date noted - Not to exceed 10 days from date of inspection. Items 36-58 must be corrected within 90 days or by date noted.	CDI or Correct By:		
		R	W	T
16	11-50 2; 11-50 4; - >40 roaches (baby, juvenile, adult) seen in various many parts of the facility, including dish machine area, hand sink, storage room, storage closet, clean equipment area.	X		

Comments: Due to number of roaches observed, along with the physical deficiencies that are continuing to cause issues with general sanitation and pest eradication, facility not permitted to reopen at this time. Extensive discussion occurred with owner and management team on additional work that needs to be done, as well as their plan for putting into place routine training and monitoring of employee and facility activities once establishment is able to re-open. // Please submit a letter to THD requesting an inspection for possible reopening from the Summary Suspension for the Imminent Health Hazard of pests/vermin. // Reminder: due to the previous two consecutive non-complaint inspection, a letter requesting a hearing with the THD Director to address the temporary suspension is due to the THD office by 4pm, Friday, August 28th, or the facility will automatically be closed for a minimum of 14 days to correct the issues noted on previous inspection. A passing inspection with all deficiencies corrected, unless otherwise agreed upon, will be required for reopening after a Temporary Suspension. // All issues & discussions noted in this inspection report and inspection notes included Tony Henry, facility owner. Computer issues during inspection prevented the generation of this report while on-site on 8/25. It was typed & returned to facility on 8/26 for signature and printing. Copies of temperature monitoring forms and self-inspection forms were also provided.

I acknowledge receipt of this inspection report & receipt of all marked items on the inspection.

Person In Charge - Name & Title Tony Henry, owner	Person In Charge - Signature 
Inspector - Name & RS# Debbie Watts, 1404	Inspector - Signature 
Confirming - Name & RS# Frank Strozier, 0963	Confirming - Signature 

Inspection Date 08/27/2015	Inspection Time 2:45 PM	THD Estab # 07932348	Certified Manager & #	State License # & Expiration 40648 01/25/2016	Class Food Service w/ Bar	Priority H
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Purpose of Inspection: Other Inspection Results: Compliant Reinspection Required On or Before:

Establishment: FULL MOON CAFE 1525 E 15TH TULSA OK 74120 Owner: HENRY HUGHES II CORP.	Enforcement: None Compliance Conference Request: No Warnings Issued: Yes	ACTIVITIES: # Tickets Issued: 0 # of Repeat Violations: 1 Self Inspection Issued: No Follow-up Notice Issued: Yes
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PRIORITY & PRIORITY FOUNDATION VIOLATIONS

Priority items are proven measures that are directly linked to the elimination, prevention or reduction of hazards associated with foodborne illness. Priority Foundation items incorporate specific actions, equipment or procedures to control risk factors that contribute to foodborne illness.
 NOTE: Items 1-35 Require Immediate Action or date noted on Pg 2 - Not to exceed 10 days from date of inspection.

IN = In Compliance OT = Not In Compliance NO = Not Observed NA = Not Applicable

	I	O	N	N	
	N	T	O	A	• CDC Risk Factors & Food Code Interventions
Supervision/Licenses					
1	✓				Valid license to operate; non-transferable/renewable
2	✓				PIC present, demonstration of knowledge, performs duties
3				✓	Special processes (Variance, ROP, shellfish tanks, HACCP)
Employee Health					
4	✓				Ill workers? PIC & EMP responsibilities: Report symptoms & diagnosis; Restrict/Exclude (removal, retain or adjust)
Control of Hands as a Vehicle of Contamination					
5				✓	Hands clean, washed, maintained; Hand antiseptics
6				✓	No Bare Hand Contact with Ready-to-Eat foods Or alternate methods; Glove limitations
7	✓				Adequate hand wash facilities: supplied, accessible; Toilets properly supplied
Approved Source					
8	✓				Food, water, ice: obtained from approved source
9	✓				Food in good condition, safe, unadulterated, segregated
10				✓	Required records (shellstock tags, parasite destruction)
Protection from Contamination					
11				✓	Food separated/protected; Proper tasting procedures; Self-serve operations; Single service use when required
12	✓				Disposition of returns, previously served, Reconditioned, unsafe food
13	✓				Prohibited animals; Prohibited food operation locations
14				✓	Sinks used for intended purposes
15				✓	Food equipment: improper use, operation (Materials, design)
16		X			Insects, rodents, & other pests control

	I	O	N	N	
	N	T	O	A	• CDC Risk Factors & Food Code Interventions
Time/Temperature Control for Safety (TCS)					
17				✓	Cooking time & temperatures; Plant food cooking
18				✓	Reheating procedures for hot holding
19				✓	Cooling time & temp; cooling methods
20				✓	Hot holding temps; received at proper temp
21				✓	Cold holding temps; received at proper temp
22				✓	Date marking and disposition
23				✓	Time as public health control, procedures/records
24				✓	Non-continuous cooking process / partial cook
25				✓	Adequate facilities/equipment to maintain food temps
26				✓	Probe thermometers provided & accurate
Consumer Advisory, Highly Susceptible Populations					
27				✓	Consumer advisory, Child menu, Allergen label
28				✓	Pasteurized food used; Prohibited food not offered; Pasteurized eggs used where required
Chemicals					
29				✓	Food additives; approved, properly used
30	✓				Toxic substances properly identified, stored, used
Warewashing, Food Contact Surfaces					
31				✓	Warewashing, sanitize equipment: Design, supplies, operated; Test strips; Temp gauges; Alarms
32				✓	Warewashing; Sanitize at ppm/temp
33	✓				Food contact surfaces of equipment & utensils clean
Plumbing					
34	✓				Water: adequate pressure, sufficient capacity
35	✓				Plumbing sewage system: design, approved, installed Cross-connection prohibited, air gaps, disposal

CORE VIOLATIONS

Core items relate to general sanitation & maintenance, equipment design & maintenance, and physical facilities & structures.
 NOTE: Items 36-58 must be corrected within 90 days or by date noted on Pg. 2.

Food Temperature Control	
36	Approved thaw methods; Active cool containers stored properly
37	Thermometers provided, accurate, conspicuous
Food Identification	
38	Food properly labeled, original container, honestly presented
Prevention of Food Contamination	
39	Contamination prevented during food preparation, storage & display; Washing fruits/vegetables
40	Personnel: clean, jewelry, hair restraints, FH Permits
41	Eating, drink, tobacco use; No discharge from eyes, nose, mouth
42	Wiping cloths: properly used & stored; Sponges prohibited
Proper Use of Utensils	
43	In-use utensils proper storage, cleaning frequency; Utensils, equip & linens: properly stored, dried, handled; Linens clean
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48	Plumbing sys: maintained, backflow device installed, inspected
49	Toilet facilities: accessible, properly constructed, cleaned; Self closures
50	Break/locker areas: used, provided, maintained; Living areas separated; Laundry facilities
51	Hand wash sinks: designed, clean, used; Proper signage;
52	X Floors, walls, ceilings (premises): clean, free of litter; Removal of pests
53	X Floors, walls, ceilings (physical facilities): design, maintained, good repair; Outer openings protected
54	Service Sinks; Maintenance & cleaning tools: use, storage
55	Outdoor areas: constructed, maintained clean
56	Garbage/refuse: properly disposed, fac constr, maintained
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58	Other
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Establishment FULL MOON CAFE	Establishment # 07932348	Date 08/27/2015
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TEMPERATURE OBSERVATIONS

Food	Temp	Process	Location	Time
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OBSERVATIONS AND CORRECTIVE ACTIONS


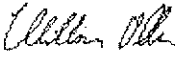
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Item Number	Items 1-35 Require Immediate Action or by date noted - Not to exceed 10 days from date of inspection. Items 36-58 must be corrected within 90 days or by date noted.	CDI or Correct By:	R	W	T
			16	11-50 4; - 25 to 30 roaches observed in facility, in hot water tank room, back store room, dry storage room, electrical room, and dish machine area.	
47	Several pieces of equipment in kitchen area are dirty with grease buildup.				
52	Floors behind fryers are dirty with grease buildup.				
53	Back door does not self close.//Wall under dish table is in poor repair behind FRP.//Wall in hot water tank room is in poor repair and falling apart.//Several cracks and crevices need filling throughout kitchen.// Several floor tiles missing or broken throughout kitchen.//Wall penetrations present near 3-vat sink.				

Comments: Facility is allowed to reopen after imitate health hazard suspension for roaches as of 8/27/15. Facility will be monitored to ensure necessary steps are being taken to repair walls and eliminate remaining roaches, if facility does not continue to improve citations may be issued.

WARNINGS ON MARKED VIOLATIONS. NOTE - If the marked violations are not corrected within the time specified, a citation (ticket) may be issued. Warning applies to entire facility and all employees. The Person In Charge must notify all appropriate employees of the seriousness of the violation(s) and consequences for non-compliance.

I acknowledge receipt of this inspection report & receipt of all marked items on the inspection.

Person In Charge - Name & Title Tony Henry, owner	Person In Charge - Signature 
Inspector - Name & RS# William Ollar, 1782	Inspector - Signature 
Confirming - Name & RS# Frank Strozier, 0963	Confirming - Signature 